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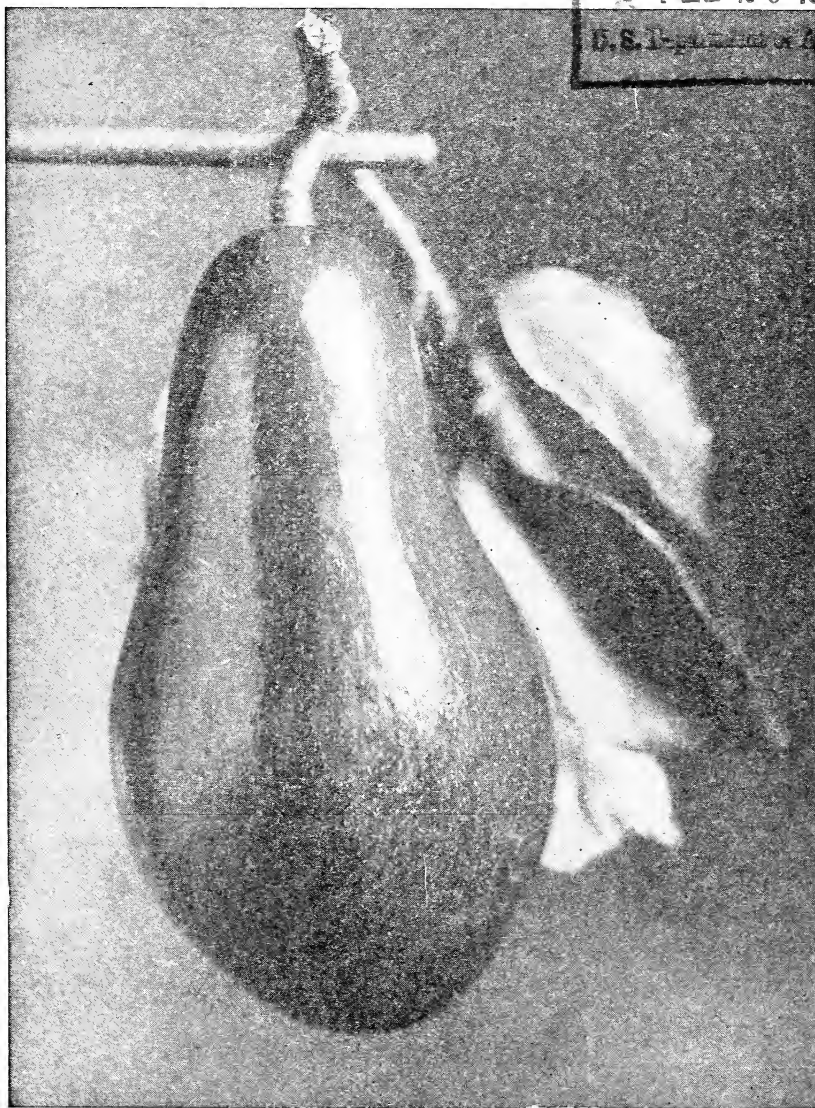
# INDIAN RIVER NURSERIES

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FAMILY AVOCADO

## Avocado Catalogue 1923

JOHN B. BEACH, Proprietor

West Palm Beach, Palm Beach County, Florida

# DADE LUMBER CO.

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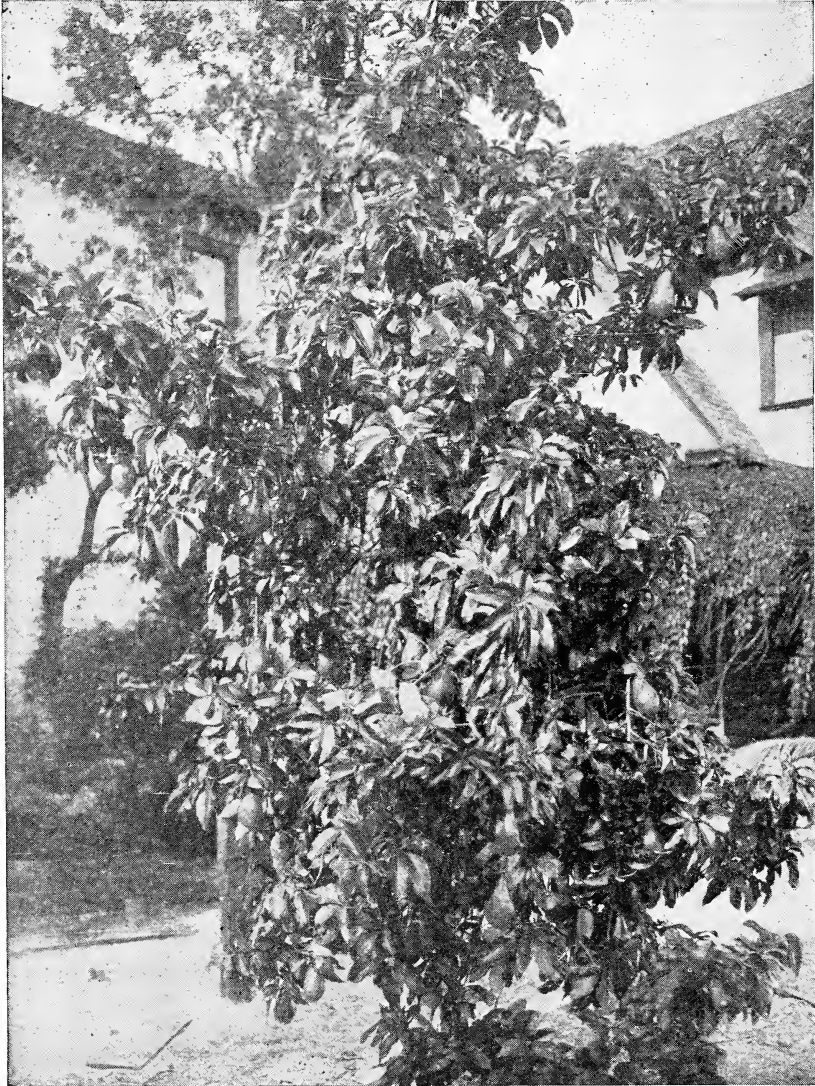
*(ESTABLISHED 1886)*

**GRAFTED AVOCADOS AND EAST  
INDIAN MANGO TREES  
OUR SPECIALTY**

**West Palm Beach, Palm Beach County, Florida**

**Branch: Kraemer Id., Lake Okeechobee**

**JOHN B. BEACH, Proprietor**



Seven-Year-Old Family Avocado at West Palm Beach

## TERMS OF SALE

Terms cash with order if for immediate shipment; if for future delivery, 25 per cent, balance at time of shipment.

After delivering goods to carriers we cannot hold ourselves responsible for any loss or injury to trees or plants which have been carefully packed and shipped; but we shall do everything in our power, if any loss should occur, for the protection and recovery of our customer's property. If any mistakes are made in filling orders, we shall carefully rectify the same, but must respectfully request a prompt notification on receipt of goods.

In case of any error on our part it is mutually agreed that we shall not be held responsible for a greater amount than the purchase price.

Prices quoted are f. o. b. Nursery. In case stock has to be crated for shipment by rail, a small extra charge will be made to cover cost. It will be \$10 per 100 on trees growing in 5-inch boxes.

## ADVICE TO GROWERS

### HIGH LAND PLANTING

In planting trees in Dade, Palm Beach and St. Lucie counties, experience has taught me certain things of value to customers, and I want to give a few hints on this line. In planting citrus trees never plant on mounds, as practiced in some localities farther north, **provided you have proper drainage**. In fact, on high, coarse, thirsty sand, setting an inch or two **deeper** is actually beneficial. Make a basin around the tree three feet in diameter, to hold several buckets of water, and mulch heavily with tobacco stems for six inches about the trunk. Outside of this any sort of mulching can be used, but it must admit water readily and give plenty of shade. Don't be afraid to use **plenty** of water; you can't use too much down here. The **more** you water the first year, the better grove you will have at the end of five years.

The above applies, of course, only to well drained land.

In planting Mangos, Avocados—in fact almost anything else but citrus trees—always plant from two to six inches deeper than they originally grew, and mulch in same manner. A very good way is to make a hole several feet deep, and fill it half full with some well rotted compost, then plant and place a barrel (minus both heads) in the hole about the tree to keep the hole from filling in, and protect from the wind while young.

In places where yellow subsoil appears at a depth of one to four feet a good plan is to dig down to this and fill up with yellow soil taken from

some convenient place so that your tree is set in yellow soil all the way. Where compost is not available, a little bone meal mixed thoroughly with soil and allowed a few weeks to decay answers very well with the tobacco stems mulch to complete the fertilizer.

### FLAT-WOODS PLANTING

In flatwoods it is always advisable to bury  $\frac{1}{4}$  pound dynamite  $2\frac{1}{2}$  to 4 feet below the surface where the tree hole is to be made, and explode it after thorough tamping. It is of great value even where there is no hardpan or rock, as trees planted after this preparation even in sandy spots, show a great gain over those on similar land not thus prepared. It may be due to the nitric fumes of the nitroglycerine, which are driven deep into the soil by the explosion. Also dig out a hole 18 inches deep, and in planting fill with top soil, scraped from the surface, which is always mellow. If you are sure of ample drainage, mounding is not advisable, otherwise it is a wise precaution.

### PLANTING IN CUSTARD APPLE LAND

Here the soil is apt to be rather too loose. Of course dynamiting or deep digging is unnecessary, but a few pounds of soft phosphate right in the hole about the roots is of great value; partly for its mechanical effect, in filling up the interstices of the soil, as well as for the phosphate supplied, an element in which the muck is somewhat deficient, and which not only pushes vigorous growth, but also renders more available the nitrogen in the soil. Fine sand may be used to advantage, where soft phosphate is not to be obtained.

### FROST PROTECTION

Where light frosts may be looked for, the following is a suggestion which may or may not prove of value. All Avocados and Mangos while young are subject to injury from light frosts. While small, a cabbage hamper or barrel may be placed beside each tree, and used to cover it when frost is threatened. The second year the trunk and larger limbs may be wrapped with newspaper, as an additional safeguard to the banking with sand, which is generally relied upon.

Avocado growing in Florida is still in its infancy, but we already know that different varieties prove best in different localities. Each grower should plant a number of the most promising sorts, as he cannot tell till he tries just which is going to best suit his local conditions.



# Tropical Fruits

## Avocado

or Alligator Pear (*Persea Gratissima*)

This tree is the greatest money producer for South Florida, and the people of Southern California have gone wild over it. It yields as heavily and bears as early as the grapefruit, under identical conditions of soil and culture, and the value of its crop is about five times the market value of the latter. Avocados after November 1st readily bring \$3 per dozen, and after December 1st \$4 to \$6 per dozen wholesale, f. o. b. They have brought \$30 to \$35 per box f. o. b. around January 1st, and no chance to supply demand at those prices.

Moreover, it is not only a fruit to tickle the palate of the rich, it is by far the most nutritious fruit (aside from nuts) grown, and will always find a ready market among the working classes, and there will never be a glut, as after November it is a splendid keeper and shipper.

Following analyses of various foods show the great food value of the Avocado. The highest percentage of fats belongs to the Mexican type, the lowest to the West Indian, while the Guatemalan is intermediate, a trifle higher than the latter.

	Water	Protein	Fats	Carbohydrates	Ash
	%	%	%	%	%
Cream -----	74.	2.5	16.5	4.5	0.
Avocado -----	60. to 80.	4. to 8.	15. to 30.	4. to 8.	1. to 2.
Eggs -----	73.7	14.8	10.	0.	1.
Salmon -----	64.6	21.2	12.8	0.	1.4
Guava -----	84.	.7	.9	8.	.6

The Avocado can be eaten by the most delicate person, and those who suffer from stomach or intestinal troubles find it the best food for their physical condition. When ripe the fruit will fall from the tree, though still hard, but in two or three days it softens to the consistency of hard butter, when it is ready to eat. The meat is yellow inside, shading to green on the outside, and its flavor was aptly described by a farmer's wife from Illinois, who, on tasting her first fruit, remarked: "It is between a cocoanut and a musk-melon." It has a delicate nutty flavor, very pleasing, and can be eaten plain with a little salt as a vegetable, or with cream or wine and sugar. Its favorite role is a basis for salad, in which position it stands in a class by itself. Nothing will take its place, as soon as it is

once known. The great thing about Avocado trees is, if possible, to plant the seed where you want the tree to grow, and never disturb it, as all the old settlers know. So I have developed an improved method in propagating my Avocados. I insert a graft as soon as the seed sprouts so that the entire growth of the sprouting seed is made in the graft. By this method a tree of much greater vigor is secured, combining the vigor of the seedling with the qualities of the budded tree. By my method of grafting as soon as the first sprout leaves the seed, the first leaf made is from the graft, and as the seed is in a box, every rootlet it makes is undisturbed when you plant it out in the grove. By the time the top has attained the standard size (15 to 25 inches), the roots will have filled the box, and the tree must be set in the grove at once to obtain maximum results.

**SELECTION OF STOCK.**—It is impossible to tell from the size of the seed what sort of tree it will produce. Large seeds often make weak trees, with poor root systems, while a very small one will often make the most sturdy and vigorous one. Seed as soon as sprouted are dug up and inspected, and numbers discarded owing to imperfect root system, weak sprout growth, or some other defect, so that only the most vigorous are retained for stock to propagate. At this time the seed pass two inspections and from 65% to 70% are rejected and thrown away. This has a great deal to do with the remarkable vigor and prolificness of "seed-grafted" trees. They will often bear the second year but it is best not to allow them to mature a crop before the third year, when, if well grown, they should yield a box per tree.

**PLANTING.**—In preparing the soil to plant Avocado trees the "advice to growers" just preceding, will apply in a general way. But Avocados will stand forcing in a way which would prove disastrous to citrus trees or mangos, and to secure the full benefit of the vigor and push of the seed-grafted trees, special preparation of the hole is desirable. Horse manure is one of the best fertilizers for Avocados, though for that matter the manure of cows, hogs, chickens, sheep or goats is excellent. One of my customers wrote me that he had some of my seed-grafted trees planted in May, 1919, which in May, 1920, were 10-12 feet high, with spread of branches to correspond, having bloomed the preceding winter, but not allowed to hold any fruit. All this was on pine land. I asked him how he obtained such surprising results in so short a time, for this was even better than would be looked for on custard-apple hammock, and he gave me the following explanation: He had used one-half a single wagon load of horse manure, one bucket each of raw bone, tankage and goat manure, spaded deeply into the soil and allowed two or three months to rot and mellow. He mulched with plenty of tobacco stems, and was careful that the trees were never allowed to lack abundant moisture. He said he was unable to attain such results with ordinary budded trees, as they would not respond sufficiently to such treatment, and he implied that he could not secure such amazing results with less generous use of fertilizers. Trees in custard-apple land, abundantly supplied with moist-



Twelve-Year-Old Trapp Avocado at West Palm Beach.



This Photo was Taken from Above Tree. Fifty-nine Fruit on This Limb.

ure the first year will closely approach such growth but abundant watering is required during that period, to produce maximum results. Contrary to the rule with citrus trees and mangos, there is no danger of die-back from forcing the growth. The faster you push them the better they will succeed in the long run. Plant same distance as citrus trees.

In planting, first remove the bottom of the box and then, after placing the tree in the hole, pull the sides apart and remove them. This lessens danger of attack from woodlice. Keep well watered during the first year, and after that trees will take care of themselves. Culture is the same as for citrus trees. When planted you should mulch with plenty of tobacco stems. This is to keep off woodlice and to supply the needed potash. Bear in mind that the trees must be kept properly moist during the first year, while their roots are getting spread in the soil, and on high land in dry weather in summer three buckets per week is often required. No expensive irrigating plant is needed, as a mule and wagon will answer, and can be easily moved elsewhere after the first year, when it is no longer needed. When planting in June, July or August, it is advisable to shade. A good plan is to drive four plastering lath about a foot in the ground around the tree in the shape of a rectangle, four feet east and west and two feet north and south. Nail two lath and three half lath between the tops and stretch a strip of burlap, old grain or fertilizer sacking on top and tack it firmly. This will furnish a partial shade from 9 a. m. to 3 p. m. This is not essential, but saves moisture, and is a decided aid to the young tree.

**ENEMIES.**—In some localities young trees are quite subject to attack of fungus which makes black spots on the leaves, and often girdles the stem, sometimes killing the tree. To prevent this it is well to spray with some fungicide, monthly in wet weather. Following will prove convenient and efficacious: Dissolve 8 pounds bluestone in 50-gallon barrel of water, and 10 pounds of sal soda (sodium carbonate) in another 50 gallons; keep covered to prevent evaporation, and mix in equal parts as needed. Apply the same day it is mixed. In this way you may have your solution fresh whenever you want it, and as long as kept separate they will keep for years. An excellent precaution, where this trouble is feared, is to paint the trunk of each tree with a whitewash made by using some of the copper solution above, thickened with air-slacked lime, before planting. The Avocado is sometimes troubled with scale, and the Guava fly has been known to attack it. Usually the tree drops its leaves, and that puts an end to the trouble, new foliage coming out clean of insects. This insect closely resembles the whitefly, but it never attacks citrus trees—the wild pawpaw being its chief food. It does little harm to the Avocado. On the whole, the Avocado has not one-fourth the enemies that the Grapefruit has in Florida, and the fruit brings over twice as much in the market. Ideal Oil Emulsion Paste, or any good scale destroyer may be used for the Guava fly, or any scale which may chance to attack the trees. But the best plan is to feed your trees well, and if given a proper start the first year, by supplying sufficient moisture the



Seed-grafted Gottfried Trees on Pine Land, 12 Months Planted.



Same Trees 24 Months Planted.

chances are that neither scale nor fungus will trouble them again. Bear in mind that the Avocado is a gross feeder, and can make good use of about twice as much fertilizer as citrus trees of same age. While they

live and thrive on less, they will repay you many fold for the extra food in growth and fruit. A good plan is to give them the same commercial fertilizer you would your citrus trees, and in addition an equal value of manure or castor pomace. In May, 1914, some new settlers near here planted groves on spruce-pine land. All planted some of my seed-grafted trees, and received in substance the foregoing advice from me. Being new to Florida, they had no preconceived ideas of their own on the subject, and followed my advice pretty closely. When planted these trees were about 16 or 18 inches tall and were from seed planted in September, 1913, and grafted the following November. June, 1915, I visited the groves and found the trees standing from 4 to 5 feet high, with a spread of 3 to 4 feet, and nearly one-third of them holding fruit, some as many as 20. Now I do not advise allowing a tree to hold more than one or two at most the first year, and believe it better to pick them all off the first two years, as maturing a crop so young generally stunts and injures the tree. But I had a tree of the Family variety which, planted out in November, matured 23 fruit the second July, and it did not injure the tree except to cause it to lose about a year's growth.

**NOT SUBJECT TO CITRUS INSECTS.**—So far we have found few insects which attack both the Avocado and Citrus families. As a result great advantage can be derived by planting a grove with the two in alternation. Thus each citrus tree will be surrounded by four immediate neighbors which are immune to most insects which may attack it, forming a sort of insulation against the spread of enemies from tree to tree. The same, of course, will be true of each Avocado tree. This is a matter which will immediately appeal strongly to all experienced fruit growers. Moreover, the roots seem to agree well in the soil with each other. All tropical trees while young are tender and one or two pine tops placed on north and west sides are a good protection the first winter. An inverted vegetable hamper answers well. The second winter a frame can be rigged up, over which a cover of old fertilizer sacks sewed together may be thrown cold nights; while it may become necessary only once in eight or ten years, it is a good insurance policy and costs little.

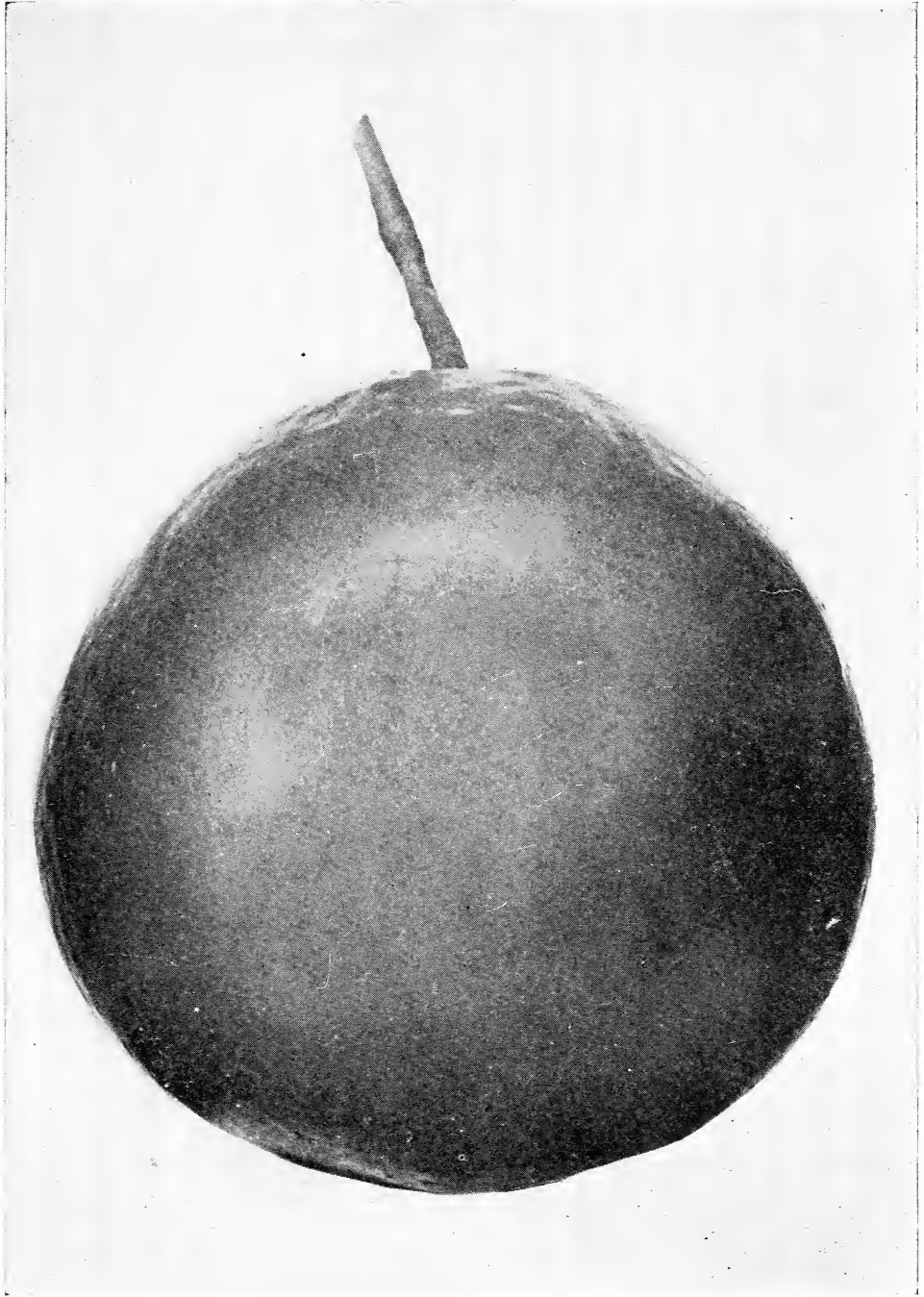
Fungus diseases seem more injurious to Avocados than insects, and preventive applications of the copper solution should be made frequently.

Bearing trees several times per year, younger ones more often.

All growers should bear in mind that the future of the grove depends mainly on the **CARE GIVEN IT THE FIRST YEAR**. Do not fail to give trees **PLENTY OF WATER**, and spray with copper solution **AS OFTEN AS NECESSARY**. With good attention the first year, the grove will stand much neglect thereafter, and suffer less harm than a citrus grove would, under similar circumstances.

### TYPES

Avocados may be divided into three types, which differ almost as much from each other as do the various branches of the Citrus family, as Orange, Lemon and Grapefruit, both in habit, foliage, fruit, odor of foliage and cold-resisting power.



Trapp Avocado—Two-thirds Natural Size.

**Class 1, WEST INDIAN TYPE. (For South Florida.)**

This is the most tropical and bears the largest fruit, and is, in fact, the only type known in the markets of the East. Practically all the trees bearing in Florida and the West Indies are of this type.

**TRAPP.**—Matures so it may be eaten about November 1st, but hangs on the tree so the main crop is marketed in December, when prices are high. If allowed to remain till they drop naturally, some will last into February and March, and whenever they do drop, if soil is soft, they will be sound enough to stand the fall and keep for one to three days before mellowing up ready to eat. This is of great advantage for local markets and home use. But if you desire regular crops you should have all your fruit off the tree by January 1st, or better by December 15th, and supply later markets with Guatemala types, which do not mature so early, otherwise your trees will only bear every other year.

Nearly round in shape, of excellent quality and flavor, exceptionally good shipper and keeper, bearing young, and enormously productive, this is the variety for general commercial planting. It has stood the test of 15 to 20 years, and established a name in the markets of this country like the Sicily lemon and Havana cigar, and needs no advertising to introduce it.

**ESTELLE.**—Green, pearshaped fruit with generally tight seed, ripens in June or July. Earliest of this class. Weight, 1 pound. Good shipper. Excellent quality. Very prolific.

**FAMILY** (See cut outside front cover).—Matures fruit during July and August and lasts well into September. Seed small. Fruit pearshape. Color green, changing to purple when ripe; flavor very delicate. Specially recommended for home use. Weight, 1 to 2 pounds.

**POLLOCK.**—Ripens in August and September. Weight, 2 to 4 pounds, sometimes 5 pounds; seed small; color green; pearshaped, with a thick neck; flavor very rich and nutty. Not so rich as Gottfried.

**WALDIN.**—Not so round as Trapp. Seed a trifle smaller, and season a trifle later. Highly prized about Homestead.

Prices on above, \$2.00 each; \$18.00 per dozen; \$125 per 100. Special prices on large quantities. Owing to excess of demand over supply of seed-grafted Avocado trees, my stock is, most of it, engaged from 4 to 12 months in advance. Orders are booked with 25 per cent down, and filled in rotation; balance to be paid on delivery. This applies especially to Classes 2 and 3.

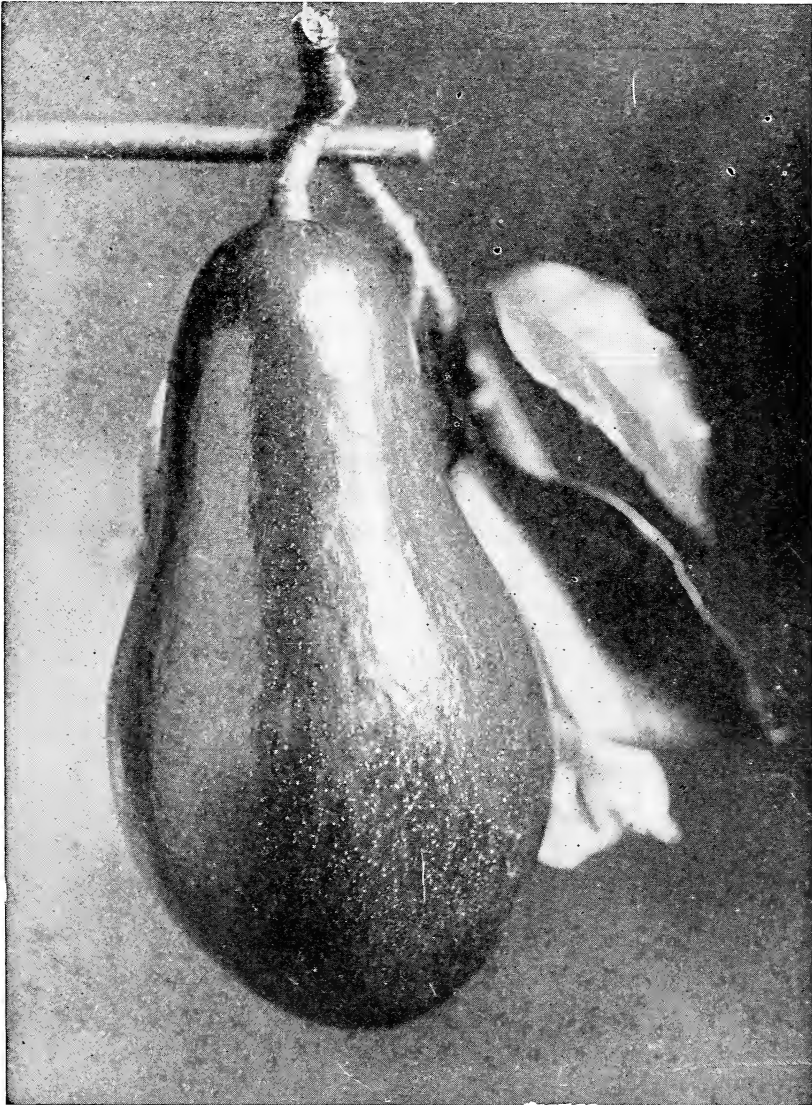
**Class 2, GUATEMALAN TYPE. (For Middle Florida.)**

The Guatemalan type originates in the elevated table lands of Guatemala, where considerable cold is experienced in winter, and are accustomed to endure almost as much as the orange. Fruit has a rough, thick rind, almost a shell in some varieties, and a tight seed. The first, while it injures the appearance, improves the shipping and keeping qualities,

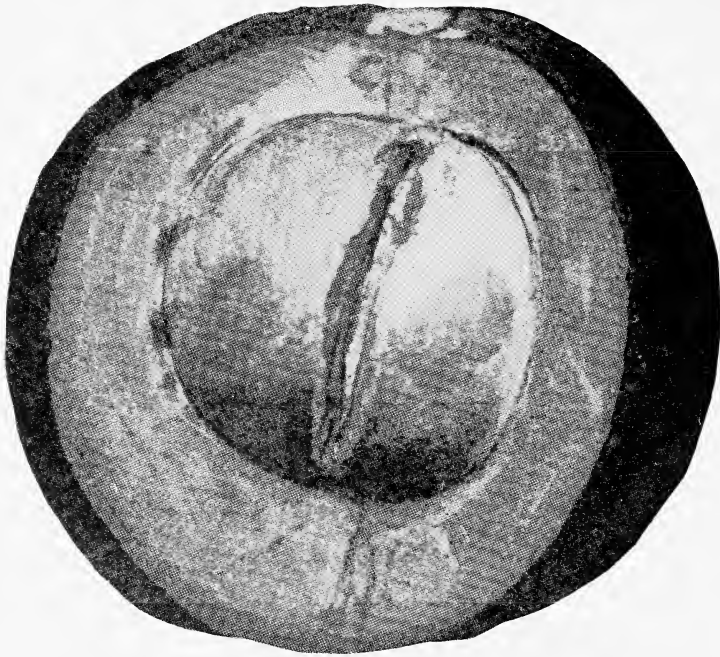


and, like the russet orange rind, may be a blessing in disguise. The tight seed also adds to shipping value. The fruit is generally smaller than Class 1, not so rich in coloring of meat, and a trifle different in flavor. This type is distinguished by the same odor in its foliage as the common bay, to which it is related.

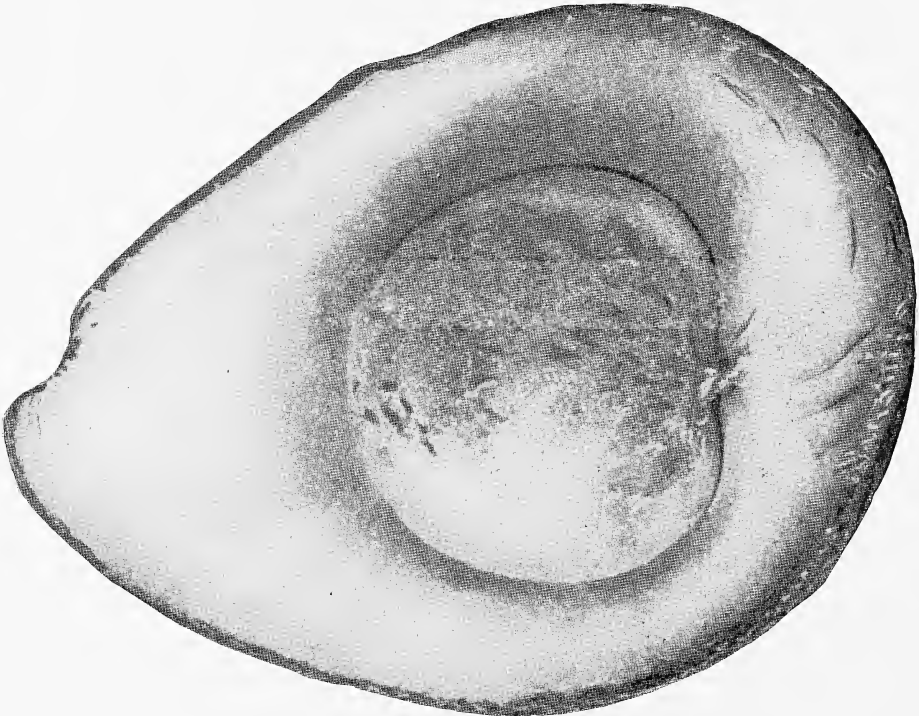
This type is comparatively new in Florida and still in the experimental stage. Trees which thrive in California often act differently in



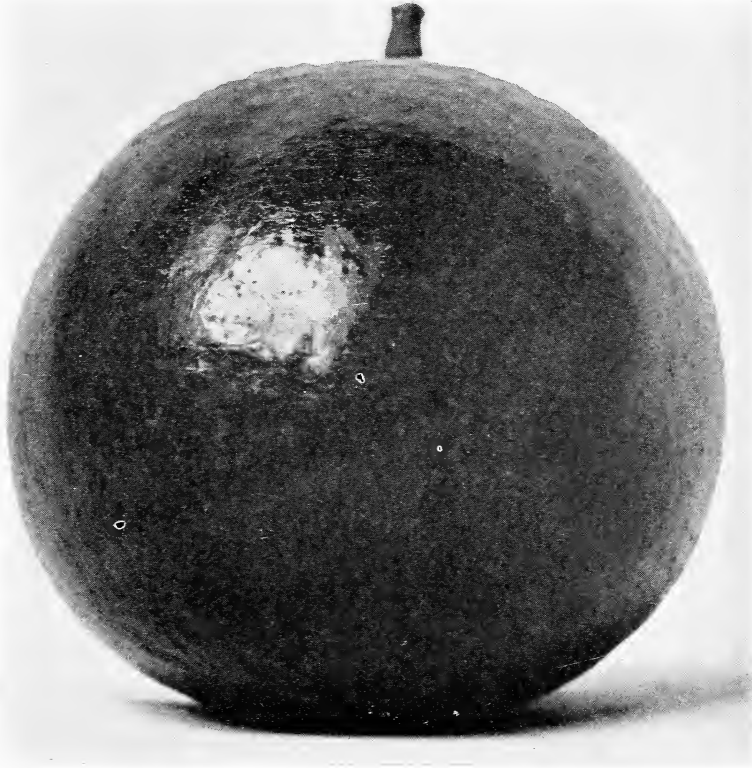
FAMILY AVOCADO



Winslow Avocado—Natural Size.



Taft—Natural Size.



Winslowson Avocado—About Half Natural Size.

Florida, and trees brought from the table lands of Guatemala from altitudes of 3,000 to 6,000 feet, would naturally be expected to meet quite a shock when removed to sea level in Florida. Many highly recommended and promising varieties elsewhere I am impelled to discard annually after a few years trial, having developed some undesirable feature.

**WINSLOWSON.** (Syn., Nameless, Rolfs No. 50 and No 133.) Seedling from Winslow, which appears to have been hybridized with a West Indian, as it more resembles Trapp than it does Winslow. Larger than Trapp (30 to 40 oz.) rounder in shape, darker green and glossier, seed relatively smaller and always tight-fitting. Season same, or perhaps a trifle later. Prolific and precocious bearer. Much more vigorous and wonderfully resistant to insects and diseases. So far seems immune. It should be planted in localities where Trapp has proven a failure. From its parentage it is likely to be more cold resistant than Trapp.

**WINSLOW.**—This is probably the best of the spring Avocados of Guatemala, hardshell type, among those of Florida origin. May be eaten as early as March, but does not begin to drop till April, and last summer the last one hung on into August. Thus the crop may be marketed any

time in March and April, without waste, or held later, and used as they drop. A seedling from Guatemala seed, which has fruited six years in Florida, and proven a vigorous grower and good producer. Flavor very rich and nutty, smooth and delicious. Superior to any West Indian fruit. Ripe in June and July. Tight seed, and thick, hard rind, make it an ideal shipper, as well as its shape, which is almost globular. Color, dark green. In spite of the fact that the fruit does not mature till after the following crop is set, my old trees have held and are maturing a maximum crop every year, in spite of the handicap of a heavy pruning for buds and grafts. Weight, 10 to 15 oz. (See cut.)

**\*TAFT.**—Weight 16 ounces. Fat 16.53%. Pearshaped. Color green. Skin thick and firm. Flesh light yellow, smooth, free from fiber, and of unusually pleasant flavor. Season February and March. (See cut.)

**\*BLAKEMAN.**—Weight 16 ounces. Fat 17.27%. Pearshaped. Color green. Skin thick and tough. Flesh cream-colored, of fine, smooth texture, and rich and agreeable flavor. Season same as Taft.

**\*SHARPLESS.**—Weight 20 ounces. Fat 24.23%. Pearshaped. Color purplish-maroon. Skin thick and hard. Season probably the same as Trapp, but not yet fruited here. Seems to be the greatest all around general favorite in California. Vigorous grower in Florida.

**WAGNER.**—Promising variety, highly prized at Homestead. Color green. Weight, 15 to 20 oz. Almost round in shape, and very prolific. Quality good. Splendid shipper. February and March.

**TAYLOR.**—Florida seedling like Winslow. Season January and February. Quality good. Regular free bearer. Upright grower. Vigorous. (The two following were recently introduced from Guatemala by Wilson Popenoe for the Agricultural Department.)

**NIMLIOH.**—Color green. Weight, 2 to 3 pounds. Shape oval. Seed medium; quality unsurpassed. Season March and April. Vigorous grower.

**PANCHOY.**—Color green. Weight 15 to 20 oz. Almost round; quality unsurpassed. Season January and February. Vigorous grower. Both the above have made three good crops in Florida three consecutive years.

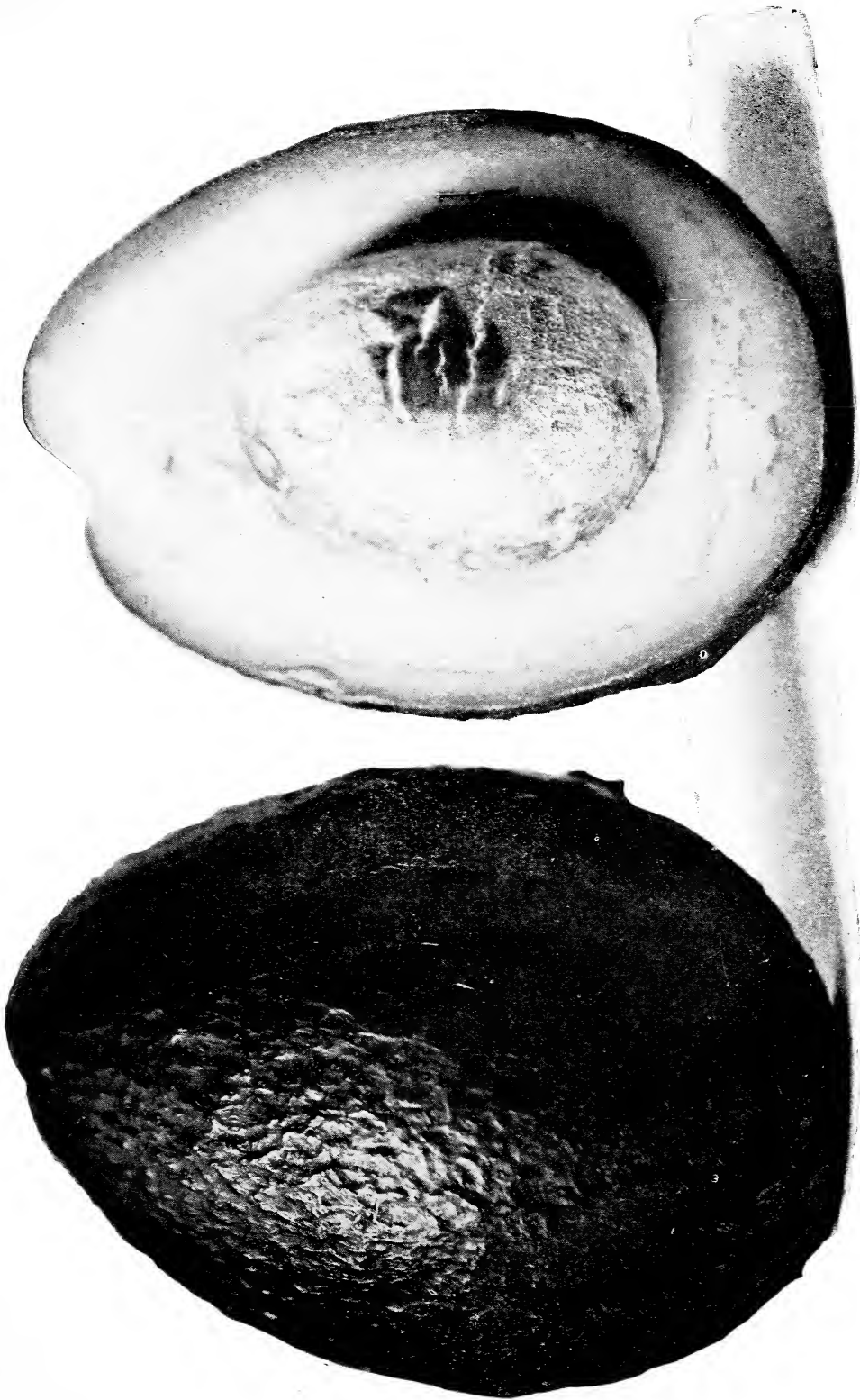
Two following were selected in Guatemala by Mr. E. E. Knight, and introduced by him into California.

**QUEEN.**—Weight 20 ounces. Color purple. Skin thick, hard and woody. Pearshaped. Flesh yellow, free from fiber, rich and nutty. **Seed only  $7\frac{1}{2}$  the weight of the fruit. Smallest tight seed known.** Good grower in Florida and promising. Season January and February.

**LINDA.**—Very large dark purple fruit. 30 to 50 oz. in weight. Regular bearer. Shape oval. Flesh pale yellow, rich and smooth. Seed very small. Extra long keeper. Reported from California as the best keeper known. February.

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\*The varieties thus marked were selected by the California Avocado Association, as among the best tested varieties in California for general commercial propagation, in that state.



Fuerte Avocado, Florida Grown—Natural Size.

**EAGLE ROCK.**—Large green fruit ripening in March. Seed small. Quality fair. Some fibre.

**LULA.**—Color green. Weight about a pound. Quality very good. Flesh pale straw color. January.

**Class 3, MEXICAN TYPE. (For Northern Florida.)**

In the lofty table lands of Mexico a still hardier type is found, which has to withstand freezing temperatures frequently, with ice and snow. The fruit runs still smaller than Class 2, but is generally richer in fat than either of the other types. The skin is generally thinner, with adhering pulp, but smooth and with a tight seed.

Trees of this type have been bearing regular crops in Alachua county for past 25 years, and now stand 40 feet high, being undamaged when oranges beside them have been frozen to the ground. Also spring frosts which destroy the peach and Leconte pear blossoms in the same grove, have never shortened the crop. This type possesses the odor of anise in its foliage, as a distinguishing characteristic, instead of the bay odor of Class 2.

\***FUERTE** (See Cut.)—Weight 12-16 ounces. Fat 30.72%. Pear-shaped. Color green. Skin thin, but hard. Flesh straw-colored, smooth, rich and well flavored. Unusually vigorous grower, and good producer. It is about the richest known avocado, and runs higher in fat than does the olive in California. Matures about the same season as Trapp, and is almost as hardy as the pure Mexican, though probably a cross of Mexican and Guatemalan. Foliage has characteristic anise odor.

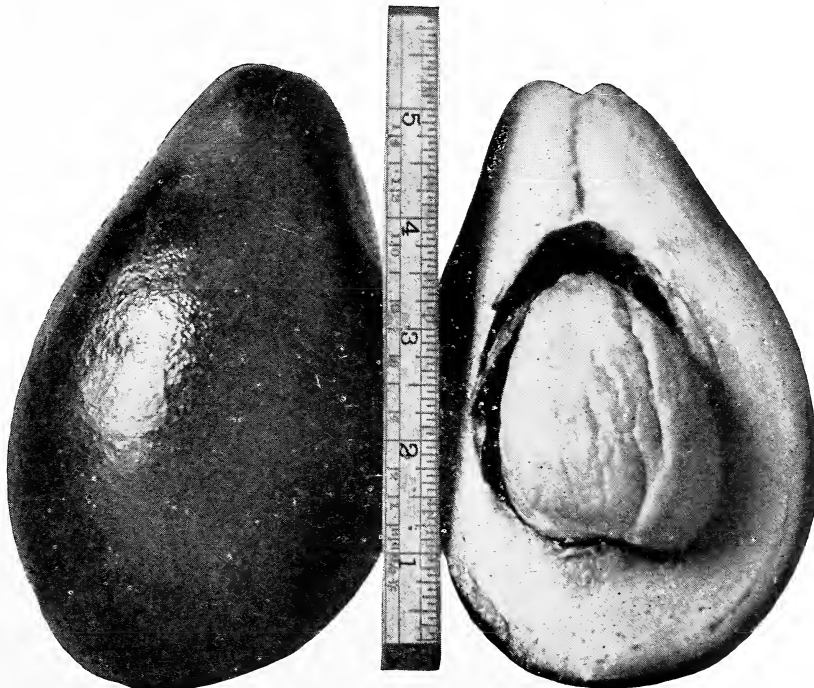
**SAN SEBASTIAN.**—Weight 6-8 ounces. Color glossy black. Skin rather thick, separating from the golden yellow flesh, of rich color. Prolific and vigorous. Begins to ripen in June in Florida. (See cut.)

**GOTTFRIED** (See Cut.)—This remarkable tree is pure Mexican, and hence extremely hardy, adapted to the colder portions of Florida. Mexican fruit is generally very small, but this is certainly an exception. Average weight about a pound; color purplish-black when ripe; quality unsurpassed, as rich as a nut, and ripens in August and September. I can recommend this highly for commercial planting on a large scale in middle and northern Florida. No Cuban fruit can compete with it in richness and quality, and nobody would buy them as long as Gottfrieds were to be had. Unlike other Mexicans, it peels readily, and its meat is rich yellow, with no objectionable twang, nor fiber.

Prices on Classes 2 and 3, \$2.50 each; \$24.00 per dozen; \$150.00 per 100. Special prices per thousand.



San Sebastian—Natural Size.



Gottfried. (This specimen weighed 19 ounces.)



## Mango

The Mango, which is the king of tropical fruits, ripens in the summer time, and for that reason will never be valuable for planting on a large scale for Northern markets, until refrigerators can be applied from the grove to the consumer.

**BENNETT ALPHONSO.**—This variety was introduced by the Department and has proved a free bearer and vigorous grower. No fiber, and flavor rich and spicy. Preferred by some to Mulgoba.

**ROUND AMINI.**—This is a very prolific bearer; fruit roundish oval, bright yellow with red cheek. It resembles the finest flavored of any of the old native seedlings more than any other East India variety, but it has no fiber. I recommend this as next to Haden for commercial planting, and no commercial grove should fail to embrace a good proportion of this variety. Weight, 6 to 10 ounces.

**LANGRA BENARSI.**—Kidney shaped; sometimes weighing up to 3¾ pounds; flavor rich and spicy; color yellowish green.

**MULGOBA.**—This is the choicest mango that has yet fruited in Florida, and has been bearing for 20-25 years. It has its own place in the fancy fruit markets in large cities, and we cannot begin to fill the demand. It is not so prolific as some of the other varieties. Weight, 12 to 18 ounces; yellow with carmine cheek; aroma abundant, and more delicious than any other fruit in the world.

**RAJAH, or RAJPURY.**—Averages 12 ounces in weight; almost round, yellow with pink cheek; flavor rich and buttery; both flavor and aroma distinct from any other mango; very prolific. Only missed one crop in 12 years.

**HADEN.**—This is a seedling from Mulgoba, and is very highly prized by some growers, as being almost identical with Mulgoba. It averages handsomer in appearance, a more reliable bearer, and almost as good in quality. Tree is also an exceptionally vigorous grower. This is the main standby for commercial planting. Weight, 15 to 20 ounces.

(The two following are of the Chinese strain, and originating in a very rainy region, and hence supposed to be more numune to fungus.)

**SUNDERSHA.**—Weighs 2 to 3 pounds. Very prolific, and of fair quality, with little fibre, but must be cut green and used for cooking as it generally cracks and begins to decay when three-fourths grown.

**CAMBODIANA.**—Weighs 6 to 10 ounces. Good table fruit, free from fibre, sub-acid when first matured, becoming very sweet when fully ripe. Very prolific, often making several crops. Color straw-yellow.

Prices.—5x5x12-inch boxes, 15-25 in. high, \$1.50 each; 5x5x12-inch boxes, 2-3 feet high, \$2.00; 6x6x14-inch boxes, 3-4 feet high, \$2.50 each; 6x6x14-inch boxes, 4-5 feet high, \$3.00. Kegs, 5-7 feet high, \$5.00 to \$10.00 each.



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